

== **STARTER** ==

BLACKENED PORK TART
tenderloin, caramelized pineapple, citrus cream

FRIED OYSTERS
chipotle aioli

SHRIMP COCKTAIL
American cocktail sauce

ROASTED WILD MUSHROOM BISQUE
buttermilk, sherry vinegar, smoked gouda

SICILIAN MEATBALL SOUP
fennel, tomato broth, roasted pumpkin

MESCLUN GREENS WITH GOAT CHEESE
dried cranberry, pistachio, avocado vinaigrette

CAESAR SALAD
housemade dressing, parmesan

== **ENTRÉES** ==

SPAGHETTI CARBONARA
bacon, parmesan, garlic, cream

PAN FRIED STRIPED BASS
potato gnocchi, green peas

BROILED LOBSTER TAIL
mushroom risotto, buttered broccoli

SLOW COOKED PRIME RIB*
baked potato, au jus

ROOT VEGETABLES IN A PIE CRUST
herbed ricotta mousse, roasted red pepper

FEATURED INDIAN VEGETARIAN
lentils, basmati rice, papadam and raita

== **FROM THE GRILL** ==

GRILLED SALMON*
lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED CHICKEN BREAST
garlic & herbs, steamed vegetables, mashed potatoes

BROILED STRIPLOIN STEAK*
creamy peppercorn sauce, steamed vegetables, mashed potatoes

SAUCES

Chimichurri | Béarnaise | Peppercorn sauce

STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 23 applies to each entrée

SURF & TURF*
lobster tail & grilled filet mignon

NEW YORK STRIPLOIN*
14-oz. of the favorite cut for steak lovers

BROILED FILET MIGNON*
9 oz. premium aged beef

GRILLED LAMB CHOPS*
double cut, lamb au jus



BONSAI SUSHI SHIP * (FOR 2) \$26.00
*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)*

Please inform your server if you have any food allergies

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies

== **DESSERT** ==

VANILLA CRÉME BRÛLÉE

vanilla custard, caramelized sugar

COFFEE CREAM CAKE

*espresso sabayon, oats crumble
- lower calories, no added sugar -*

CARNIVAL MELTING CHOCOLATE CAKE

**FRESH TROPICAL FRUIT
SELECTION OF ICE CREAM
CHEESE PLATE**

COFFEE AND TEA

CAPPUCCINO \$3.75

ESPRESSO \$2.75

LATTE \$3.75

“ART OF TEA” SELECTION \$2.75

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== **COCKTAILS** ==

BELLINI

An always cheerful celebration of sparkling wine and peach purée. 10.50

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangria under the sun, Beso del Sol.
11.50/gls 36/pitcher*

THE FRESH ITALIAN

*Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of
orange juice, citrus and a splash of soda. 11.00*

SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, Monin Chipotle Pineapple Syrup, pineapple juice and mint leaves.
A refreshing, yet spicy start to your dinner. 12.00*

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka,
Limoncello and cranberry juice. 12.00*

LIQUID DESSERTS

ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua.
Coffee fan must have. 12.50*

CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur.
The perfect finish to any meal. 12.00*